BLANCO

# Instructions for the use and care of BDO 770 Built-in double oven

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# Contents


| | |
|---|---|
| Warnings and Guidance | 3 |
| Description of the appliance | 4 |
| Using the oven | 5 |
| When the appliance is first installed | 7 |
| The Electronic programmer | 8 |
| Using the Meat Probe | 11 |
| Using the conventional oven | 12 |
| Using the fan oven (Main Oven only) | 13 |
| Using the rotisserie (Lower oven only) | 19 |
| Hints and Tips about | 20 |
| Using the Lower Oven | 20 |
| Cleaning the oven | 21 |
| Replacing appliance components | 22 |
| Care of catalytic liners (Main Oven only) | 22 |
| Cleaning the hinged grill | 23 |
| What happens if something goes wrong | 24 |
| Technical data | 24 |
| Building-in | 25 |
| Connecting to electricity | 26 |
| Sales, Technical, Service and Spare parts Assistance | 27 |


**Important:** the installation of the oven and connecting it to electricity must always be done by qualified installers and according to standards and regulation currently in force.

# Warnings and Guidance

**It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred, always ensure that the book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings.**
**These warnings are provided in the interest of safety. You MUST read them carefully before installing or using the appliance.**

## Installation

This oven is heavy and care must be taken when moving it.
Ensure that **all packaging**, both inside and outside the oven, has been **removed** before the oven is used.
The oven must be installed according to the instructions supplied. Any electrical work must be undertaken by a qualified electrician/ competent person.
**It is dangerous** to alter the specifications in any way.
After installation, please dispose of the packaging with due regard to safety and the environment.

## Child Safety

This oven is designed to be operated by adults and children under supervision. Young children **must not** be allowed to tamper with the controls or play near or with the oven.
Ovens become **very hot**, and retain their heat for a long period of time after use. Children should be kept well away from the oven until it has cooled.
**CAUTION** - accessible parts, especially around the grill area, may become hot when the oven is in use. Children should be **kept away** until it has cooled.

## During Operation

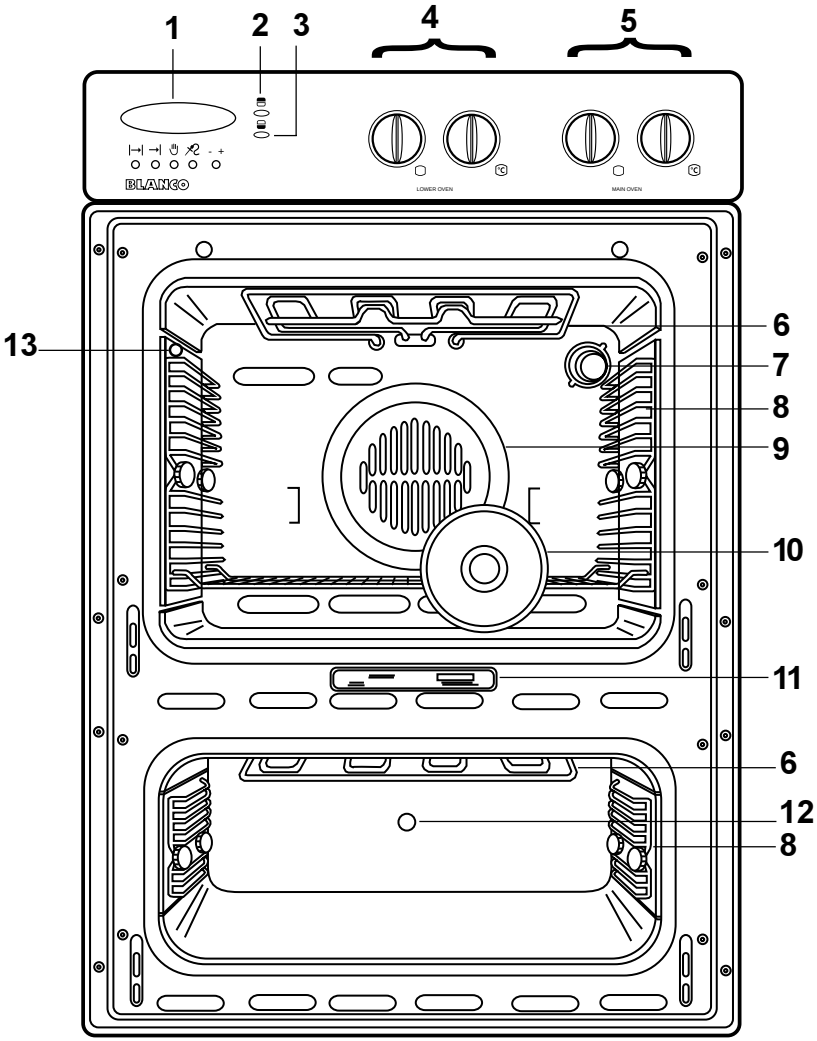
**Do not** use this oven if it is in contact with water and never operate it with wet hands.
Ensure that the anti-tip shelf is installed in the correct way (see instructions).
Take **great care** when heating fats and oils as they will ignite if they become too hot.
This oven has been designed for cooking edible foodstuffs only and **must not** be used any other purposes.
**Never** place plastic or any other material which may melt in or on the oven.
**Only** clean this oven in accordance with the instructions.
**Take care** to follow the recommendations given for tending the food when grilling. Use the handles provided in the recommended way.
**Always grill with the oven door closed.**
**Always** use oven gloves to remove and replace food in the oven.
Ensure that you **support** the grill pan when removing it from the oven.
**Never** line any part of the oven with aluminium foil.
**Do not** allow heatproof cooking material, e.g. roasting bags, to come into contact with oven elements.
**Always** stand back from the oven when opening the oven door, to allow any build-up of steam or heat to release.
Stand clear when opening the drop down oven door.
**Do not** allow it to fall open - support it using the door handle, until it is fully open.
**Do not** place sealed cans or aerosols inside the oven. They may explode if they are heated.
**Do not** hang towels or clothes from the oven or its handle. They are a **safety hazard**.

## After Use

Ensure that all control knobs are in the **OFF** position when not in use.
For hygiene and safety reasons, this oven should be kept clean at all times. A build-up fats or other foodstuffs could result in a fire, especially in the grill pan.
Only clean this oven in accordance with the instructions.
Always allow the oven to cool down before switching off at the wall prior to carrying out any cleaning or maintenance work.
**Do not** leave utensils containing foodstuffs, e.g. fat or oil in or on the oven in case it is inadvertently switched **ON**.
**Under no circumstances** should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Refer to your local Service Centre. Always insist on genuine spare parts.

**Your safety is of paramount importance. Therefore, if you are unsure about any of the meanings of these WARNINGS, contact the Customer Care Department**

# Description of the appliance




**1.** Electronic programmer
**2.** Main oven thermostat control light
**3.** Lower oven thermostat control light
**4.** Lower oven control knobs
**5.** Main oven control knobs
**6.** Hinged grill element
**7.** Oven lamp
**8.** Removable shelf supports
**9.** Fan
**10.** Removable grease filter
**11.** Rating plate
**12.** Spit motor
**13.** Meat probe cover

**Accessories**:
- Anti tip shelves
- Dripping pan - large
- Reversible grill pan insert
- Removable handles
- Turnspit and skewer set
- Roasting pan

# Using the oven

## MAIN OVEN (Multifunction)

## Function control knob (fig. 1)

By turning this control knob, you can select any of the following functions:

- **Oven light**, this will turn on whenever the oven is in use.
- **Conventional cooking**, uses the top and bottom element; this function will enable you to use your favourite recipes without having to adapt the temperatures. It is necessary to pre-heat the oven in this instance.
- **Top oven element**, enables you to finish off dishes on the top only.
- **Bottom oven element**, enables you to finish off dishes on the bottom only.
- **Economy grill**, can be used for grilling small quantities.
- **Dual grill,** the full grill element will be on. Recommended for large quantities.
- **Fan grill**, gives a spit roast effect to all joints. Using this system eliminates the need to turn food during cooking, although large food items may require to be turned half way through the cooking time.Select a max temperature of 200 °C.
- **Fan forced cooking**; this fan ducted system will allow you to roast or bake at the same time with very little flavour transference, and on any shelf. For this function the circular element and fan behind the back wall of the oven are used.
- **Defrost setting** (N.B.: This is NOT a cooking position). This position is intended to assist in thawing of frozen foods.

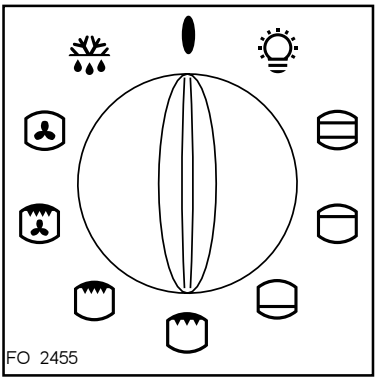


**Fig. 1** FO 2455

Please note that in ovens with white aesthetics the symbols are situated in reverse order

**Attention**

Do not place pans, dripping pans, biscuit pans or aluminium foil on the oven bottom (Fig.2). This could cause a heat build-up which would affect the baking results and damage the oven enamel.

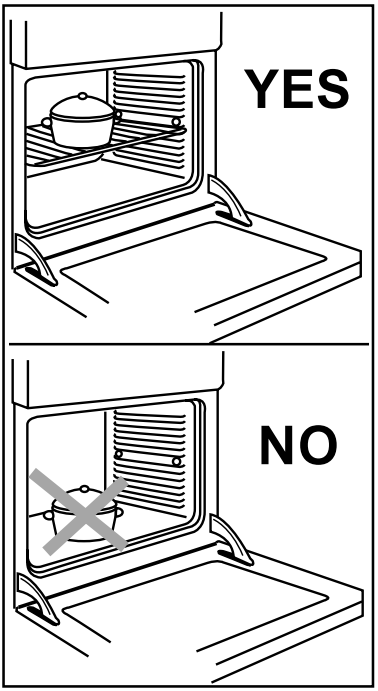



**Fig. 2**

## LOWER OVEN (Conventional)

## Function control knob (fig. 3)

By turning this control knob, you can select any of the following functions:

- **Conventional cooking**, uses the top and bottom element; this function will enable you to use your favourite recipes without having to adapt the temperatures. It is necessary to pre-heat the oven in this instance.
- **Bottom oven element**, enables you to finish off dishes on the bottom only.
- **Top oven element**, enables you to finish off dishes on the top only.
- **Economy grill**, can be used for grilling small quantities.
- **Dual grill,** the full grill element will be on. Recommended for large quantities.

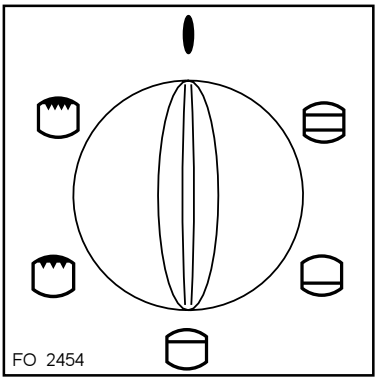


**Fig. 3** FO 2454

Please note that in ovens with white aesthetics the symbols are situated in reverse order

## Thermostat control knob (fig. 4 - Main and Lower oven)

By turning the thermostat control knob clockwise you select the cooking temperature. Temperature selection starts at 50°C and is marked in 25°C increments up to maximum, where the temperature at the centre of the oven will reach approximately 250°C. The thermostat controlling the temperature is totally variable so it is possible to select temperatures between those marked. The MAX setting is particulary suitable for conventional grilling. Once the oven temperature has been selected, the temperature light will come on and remain on until the oven has reached the correct setting; after that it will turn on and off with the thermostat showing how the temperature is being maintained.

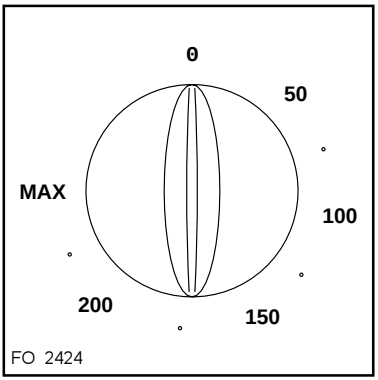



**Fig. 4** FO 2424

During cooking the oven door should be opened as little as possible to avoid heat loss and so excessive electricity consumption.

## Cooling fan

The cooling fan is designed to cool the walls of the oven and the components of the oven itself.
The fan switches on automatically after a few minutes of cooking.
Warm air is blown out through the aperture near the oven door handle.
When the oven is switched off, the fan will remain on in order to cool the oven and kitchen cabinets properly, after which it switches off automatically.

**NOTE**: The fan may run up to 45 minutes after cooking has been completed. Leaving the door ajar will lessen the cooling time.

## Safety thermostat

Should the main oven thermostat fail, the oven is protected by a safety thermostat which will operate if the temperature within the oven reaches too high a level.
Once the temperature has returned to a safe level the main oven thermostat will function.
In cases where there is a permanent failure it is necessary to contact the nearest Service Centre.

# When the appliance is first installed

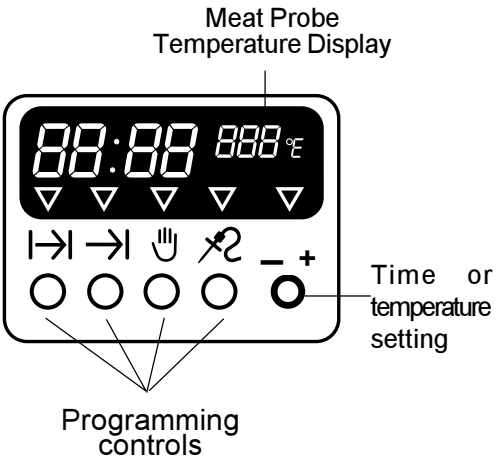
Once the oven is installed it is important to remove the protective materials which were put on in the factory.
Remove the plastic film from these parts, then wipe with a cloth dipped in hot soapy water.
Then switch the controls of the both ovens to and the thermostat controls to MAX; then, leave them to run empty for 30 minutes to burn off any other protective materials.
This will also remove any unpleasant smells.

The BDO 770 consists of two ovens. The upper or main oven is evenly heated. A fan in the back wall distributes heated air round the food during cooking so that everything cooks in the same time regardless of where it is placed in the oven or how full the oven is. Foods of different types, provided they require the same cooking temperature, can be cooked together and there is no possibility of any flavours or smells being transmitted from one food to another.
The lower oven is a traditional one and contains a grill.

# The Electronic programmer

## (Main oven)

The electronic timer can be used to programme the main oven only.
The electronic timer can indicate the time of day and automatically operate the oven. Before the oven can be operated, the time of day must be set on the electronic timer. In case of loss of power, all the settings (time of day, set program or program in operation), will be cancelled. When the power is restored, the numbers on the display will flash, and the timer has to be reset.
Please note that this is a 24 hour clock. For example, 2pm is shown as 14:00.

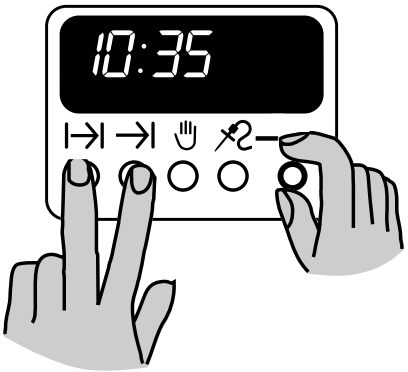



|→| Cooking duration

→| End of cooking time

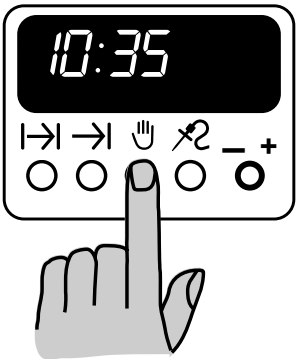
Manual function

Meat Probe




### TO SET THE TIME OF DAY

Press buttons |→| and →| and at the same time turn the time setting knob until the correct time of day is displayed.
**NOTE: Clock must be set for oven to function.**




### MANUAL FUNCTION

Press button to set the oven for manual function.

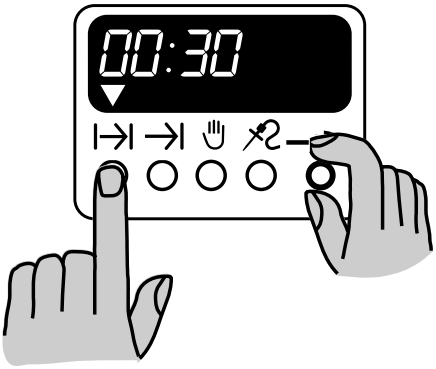
## ☞ TO SET THE TIMER TO SWITCH OFF ONLY

This is useful if you want to begin cooking immediately but have the oven switch off automatically.

1. Set the oven function control knob and the thermostat control knob on the required settings.
2. Place food in the oven.
3. Press button |→| and, at the same time, turn the time setting knob until the required cooking duration is displayed.

Our diagram shows the timer set for 30 minutes.

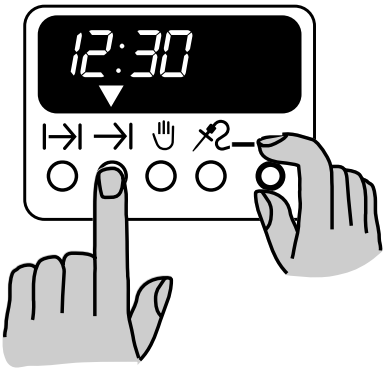
At the end of the cooking time the oven will switch off and an alarm will sound. To switch off the alarm press button |→|.



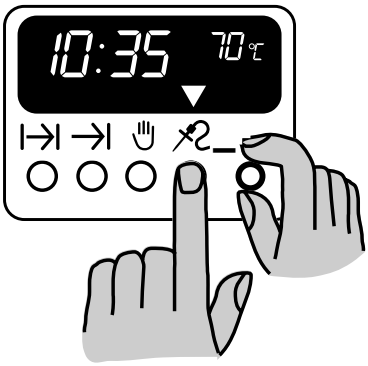

## ☞ TO SET THE TIMER TO SWITCH THE OVEN ON AND OFF

1. Ensure the clock is showing the right time of day.
2. Carry out steps 1, 2 and 3 as explained in "To set the timer to switch off only".
3. Press button →| and at the same time turn the time setting knob until the end cooking time is displayed.

Our diagram shows the end cooking time set for 30 minutes past noon. At the end of the cooking time the oven will switch off and an alarm will sound. To switch off the alarm press button |→|.



## ☞ TO SET THE TEMPERATURE FOR THE MEAT PROBE



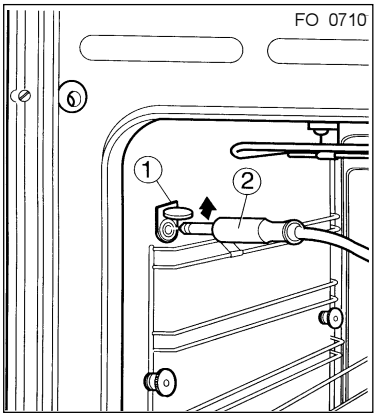

1. Insert the jack plug of the meat probe into the socket situated on the left hand side of the oven.
2. Insert probe into meat and close the oven door.
3. Press button and, at the same time, turn the temperature setting knob until the required temperature is displayed. Our diagram shows the meat probe temperature set for 70°C.
4. Set the oven function control knob and the thermostat control knob on the required settings.
5. When cooking is completed, an alarm will sound. To switch off the alarm press button |→|.
6. **Remove the meat probe after use.**

## ☞ TO CANCEL A PROGRAMME

1. Press button |→| and, at the same time, turn the time setting knob until the cooking duration is set on "zero".
2. If the end cooking time has been set too, press button →| and at the same time turn the time setting knob until the end cooking time is set on "zero".

# Using the Meat Probe

The meat probe is a feature which will control the cooking of meat by informing you of the exact temperature at the centre of the meat. It is not necessary to weigh the meat, the sensor determines the cooking time. However, the cooking time is obviously influenced by the cooking temperature.
The probe consists of a skewer like sensor at one end of a heat resistant cable, and a plug at the other end.




**Use only the meat probe supplied with the oven or an original spare part.**

## HOW TO USE THE MEAT PROBE

1. Insert the probe sensor into the centre of the meat, taking care to avoid touching any bone or pockets of fat as this will give a false temperature reading.
2. Place the meat, in a suitable tin, into the oven cavity.
3. First raise the meat probe cover (1), which is located in the top of the left hand side of the oven and plug the probe connecting pin into its socket (2).
   As poultry is a difficult shape with a great deal of bone it is difficult to register a correct finish temperature, please ensure it is cooked throughly.
4. Then select the internal meat temperature (see roasting chart) by depressing button , and simultaneously turning the temperature setting dial until the correct temperature is displayed. Release the button, a light above will illuminate to show that the programme has been accepted. The light and the temperature will be displayed in red.
5. Select the required cooking function and temperature.
6. When the selected temperature has been reached the digits in the display will start to flash and an audible signal will sound for two minutes.
7. Turn the oven and thermostat control knobs to their off positions.
8. Open the oven door and remove the probe from the meat, then remove the probe from the socket and replace the safety plug. When the probe is removed from the display digits and cursor light go out and the oven automatically returns to manual operation.
   Do not submerge the meat probe in water, just wipe with a clean damp cloth.
   Remove the meat probe after use.
   Do not leave the meat probe in the oven when cooking other items.

| Roasting chart - Internal Temperatures | | |
|---|---|---|
| Pork | Well done | 80°C |
| Lamb | Medium | 70°C |
| Beef | Well done | 80°C |
| | Rare | 60°C |
| | Medium | 70°C |
| Chicken | Well done | 80°C |
| | Well done | 82°C |

The temperatures quoted above are given as a guide only.

# Using the conventional oven

**CONVENTIONAL COOKING**

This function uses the top and lower elements to give single level cooking. This is particularly suitable for dishes which require extra base browning such as pizzas, quiches and flans. Gratins, lasagnes and hotpots which require extra top browning also cook well in the conventional oven. This form of cooking gives you the opportunity to cook without the fan in operation.

- Turn the function control knob to Conventional Oven
- Turn the thermostat control knob to the required setting.

**THINGS TO NOTE**

The thermostat control light will glow until the oven has reached the desired temperature and then go OUT. It will then cycle ON and OFF showing that the oven temperature is being maintained.

The internal oven light operate when the selector is set. If an automatic programme is set, the oven light will come on when the cook time starts.

The control cooling fan will operate after a short time and runs on after the controls are swiched off until the appliance has cooled.

**HINTS AND TIPS**

The middle shelf position allows for the best heat distribution. To increase base browning simply lower the shelf position. To increase top browning, raise the shelf position.

The material and finish of the baking trays and dishes used will affect base browning. Enamelware, dark, heavy or non-stick utensils increase base browning, while oven glassware, shiny aluminium or polished steel trays reflect the heat away and given less base browning.

Always place dishes centrally on the shelf to ensure even browning.

Stand dishes on suitably sized baking trays to prevent spillage onto the base of the oven and make cleaning easier.

**Do not** place dishes, tins or baking trays directly on the oven base as it becomes very hot and damage will occur.

For faster preheating use the fan oven function to preheat the oven until the oven indicator neon goes out, then swich the selector to the conventional oven setting.

Single level cooking gives best results. If you require more than one level cooking use the fan or zoned oven functions.

**TOP OVEN ELEMENT ONLY**

This function is suitable for finishing cooked dishes, eg; lasagne, shepherds pie, cauliflower cheese etc.

**BOTTOM OVEN ELEMENT ONLY**

This function is particularly useful when blind-baking pastry or cooking pizza.

# Using the fan oven (Main Oven only)

## The Fan Oven

The air inside the oven is heated by the element around the fan situated behind the back panel. The fan draws air from the oven, the element heats the air which is circulated into the oven via the top, base and sides of the back panel. The advantages of cooking with this function are:

- **Faster Preheating**

Because the fan oven quickly reaches temperature, it is not usually necessary to preheat the oven although you may find that you need to allow an extra 5-7 minutes on cooking times. For recipes which require higher temperatures, best results are achieved if the oven is preheated first, e.g. bread, pastries, scones, souffles, etc.

- **Lower Temperatures**

Fan oven cooking generally requires lower temperatures than conventional cooking.
Follow the temperatures recommended in the charts or remember to reduce temperatures by about 20-25°C for your own recipes which use conventional cooking.

- **Even Heating for Baking**

The fan oven has uniform heating on all runner positions. This means that batches of the same food can be cooked in the oven at the same time. However, the top shelf may brown slightly quicker that the lower one.
This is quite usual. There is no mixing of flavours between dishes (see Fig.6).

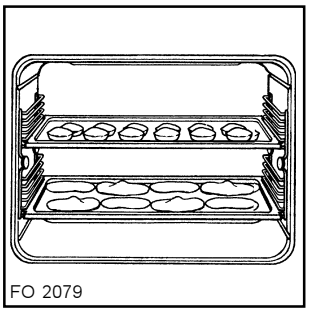



**Fig. 6**

The oven is supplied with anti-tip shelves.
**IMPORTANT: The anti-tip oven shelves must be positoned as shown in Fig. 5.**

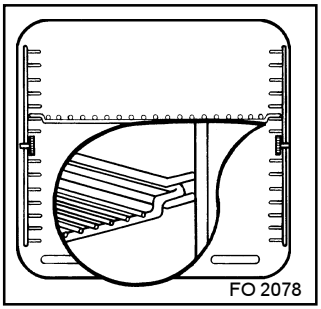



**Fig. 5**

**HINTS AND TIPS**

Runner positions are not critical, but make sure the shelves are evenly spread.
When cooking more than one dish in the fan oven, place dishes centrally on the shelves rather than several dishes on one shelf.
When the oven is full, you may need to allow slightly longer cooking time.
A shelf may be placed on the floor of the oven. Place dishes on a shelf in this position rather than on the oven base, to allow air circulation around the food.
When the oven is full of the same food, e.g. equal trays of small cakes or equal size victoria sandwich cakes, then they will be cooked in the same time and removed from the oven together. When different sizes of trays or types of food, e.g. biscuits and cakes are cooked, they will not necessarily be ready together.
The fan oven can be used to heat foods through without thawing first, e.g. fruit tarts, mince pies, sausage rolls, and other small pastry items. Use a temperature of 190-200°C and allow 20-40 minutes (depending on the quantity of food in the oven).

The use of too high temperatures can cause uneven browning. Check with the recommendations for oven temperatures given in the cooking charts, but be prepared to adjust the temperature by 10°C if necessary. Remember to reduce temperatures by about 20-25°C for your own conventional recipes.

Only experience will enable you to determine the proper settings for your personal cooking needs. The temperatures are intended as a guide only. It may be necessary to increase or decrease the temperature to suit your individual requirements.

## The effects of dishes on cooking results

Dishes and tins vary in their thickness, conductivity, colour, etc. which affects the way they transmit heat to the food inside them:

**A** Aluminium, earthenware, oven glassware and bright shiny utensils reduce cooking and underneath browning.

**B** Enamelled cast iron, anodized aluminium, aluminium with non-stick interior and coloured exterior and dark, heavy utensils increase cooking and underneath browning.

### DEFROSTING

The defrosting function allows you to defrost frozen foods. The oven fan operates without heat and circulates the air, at room temperature, inside the oven. This increases the rate at which defrosting takes place. This function is particularly suitable for delicate food which could be damaged by heat, e.g. cream filled gateaux, iced cakes, pastries, bread and other yeast products.

**HINTS AND TIPS**

- Cover food with a lid, aluminium foil or plastic film to prevent drying out during defrosting.
- Small or thin pieces of fish fillet or peeled prawns, mince, liver and thin chops will defrost in 1-2 hours. Ensure that they are cooked or refrigerated immediately after defrosting to maintain good food hygiene.
- Place the food to be defrosted in a single layer and turn over half way through the defrosting process, where possible.
- Joints of meat or poultry MUST BE THAWED THOROUGHLY BEFORE COOKING. A 1.5 kg/3lb oven-ready chicken will thaw in approximately 5 hours. The giblets must be removed as soon as possible during the thawing process.
- Only joints of meat and poultry up to 2kg/ 4lb in weight are suitable for defrosting in this way. ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.

**HINTS AND TIPS**

- The actual speed of defrosting is influenced by room temperature. On warm days defrosting will be faster than on cooler days.
- DO NOT leave food at room temperature once it is defrosted. Cook raw food immediately or store cooked food in the fridge.
- Care must always be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial growth and cross contamination when defrosting, preparing, cooking, cooling and freezing foods.

# Cooking Chart - Conventional Oven

| Food | Temperature (°C) | Runner Positions | Cooking Time (mins) |
|---|---|---|---|
| Biscuits | 170-200 | 6 - 8 | 25-30 |
| Bread, buns, yeast, doughs | 200-230 | 5 | 35-45 |
| Casseroles | 140-170 | 3 - 5 | 90-180 |
| Cakes - small, Queen Victoria sponge | 170-190 | 5 - 7 | 18-25 |
| Cakes - madeira, rich fruit | 130-180 | 5 | 90-150 |
| Choux pastry, eclairs | 200-230 | 7 | 30-35 |
| Fish | 200-230 | 5 - 9 | 20-40 |
| Fruit pies, plate tarts, crumbles | 180-210 | 6 | 50-65 |
| Meringues | 90-100 | 6 | 90-150 |
| Milk puddings | 140-160 | 5 | 90-150 |
| Pate, terrine (in baine-marie) | 160-180 | 1 - 3 | 60-90 |
| Pizzas | 200-230 | 3 - 5 | 25-30 |
| Puff pastry, sausage rolls, vol-au-vents | 230-250 | 6 | 15-25 |
| Quiches, flans | 170-200 | 4 - 6 | 50-60 |
| Scones | 230-250 | 7 - 8 | 8-12 |
| Souffle | 200-230 | 6 | 35-45 |
| Stuffed vegetables | 230-250 | 6 - 8 | 35-45 |
| Roast meat & poultry | 180-200 | 6 | |
| Yorkshire pudding | 200-230 | 7 - 8 | 40-50 |
| Keep food warm, heat dishes | 90-100 | 6 | |

NOTE: Shelf positions are counted from bottom of the oven and are meant for the Main Oven only. When using the Lower Oven, please note that temperature and shelf positions must be adjusted according to type of food, its thickness and its weight.

# Cooking Chart - Fan Oven

| Food | Shelf Position | Cooking Temp (°C) |
|---|---|---|
| Biscuits | Shelf positions are not critical but ensure that oven shelves are evenly spaced when more than one is used. | 160-190 |
| Bread | | 190-220 |
| Casseroles | | 130-140 |
| Cakes: Small and queen | | 160-170 |
| Sponges | | 160-170 |
| Madeira | | 140-150 |
| Rich Fruit | | 130-140 |
| Christmas | | 130-140 |
| Meringues | | 90-100 |
| Fish | | 170-190 |
| Fruit Pies and Crumbles | | 170-200 |
| Milk Puddings | | 130-140 |
| Pastry: Choux | | |
| Shortcrust | | 190-200 |
| Flaky | | |
| Puff | | |
| Plate Tarts | | 180 |
| Quiches/Flans | | 170-180 |
| Scones | | 210-220 |
| Roasting:Meat&Poultry | | 160-180 |

This chart is intended as a guide only. It may be necessary to increase or decrease the temperature to suit your individual requirements. Only experience will enable you to determine the correct setting for your personal requirements.

# Cooking Chart - Grilling

The times quoted above are given as a guide and should be adjusted to suit personal taste.

| FOOD | Grill and Inner Grill Element | | Fan Grill | |
|---|---|---|---|---|
| | Temp (°C) | Time (Mins per side) | Temp (°C) | Time (Mins) |
| Bacon Rashers | 210 | 2-3 | 200 | 8-12 |
| Beefburgers | 200 | 6-10 | 190 | 10-15 |
| Chicken Joints | 170 | 10-15 | 160 | 35-45 |
| Chops - Lamb | 180 | 7-10 | 170 | 20-25 |
| - Pork | 180 | 10-15 | 170 | 25-35 |
| Fish - Whole Trout/Herring | 170 | 8-12 | 170 | 10-20 |
| - Fillets Plaice/Cod | 170 | 4-6 | 170 | 10-20 |
| Kebabs | 180 | 10-15 | 170 | 20-30 |
| Kidneys - Lamb/Pig | 170 | 4-6 | 180 | 10-15 |
| Liver - Lamb/Pig | 170 | 5-10 | 180 | 20-30 |
| Sausages | 180 | 10-15 | 190 | 10-15 |
| Toast | 250 | 1-2 | - | - |
| Heating through and Browning, e.g. au-gratin, lasagne, shepherd's pie. | - | - | 170 depending on size | 20-30 depending on size |
| Browning dishes only | 230 | 3-5 | - | - |

## DUAL GRILL

Important

All grilling must be carried out with the oven door closed and the grill pan handle removed from the pan.

Most foods should be placed on the grid in the grill pan to allow maximum circulation of air to lift the food out of the fats and juices. Food such as fish, liver and kidneys may be placed directly on the grill pan, if preferred

Adjust the grid and grill pan runner position to allow for different thicknesses of food. Position the food close to the element for faster cooking and further away for more gentle cooking

Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking

Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats

When toasting bread, we suggest that the top runner position is used with the grid in its 'high' position

Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. Adjust the heat setting and the shelf as necessary, during cooking

The food should be turned over during cooking, as required.

**NOTE:**

**For safety in use, the grill element is controlled by the thermostat. During cooking, the grill cycles on and off to prevent overheating.**

## COOKING GUIDE

Cooking time depends on the thickness of the meat and not on its weight.

## GRILLING - ECONOMY GRILL

**Important**

**All grilling must be carried out with the oven door closed and the grill pan handle removed from the pan.**

The inner grill provides, quick direct heat to the central area of the grill pan. By using the inner grill for cooking small quantities it can help to save energy.

Always grill with the door closed and remove the grill pan handle.

Place the food in the centre of of the grid in the grill pan.

Adjust the grill and grill pan runner position to allow for different thicknesses of food and follow the instructions for grilling.

## FAN GRILL (Main Oven only)

**Use of fan grilling**

Fan grilling offers an alternative method of cooking food items normally associated with conventional grilling.

The grill element and the oven fan operate alternately, circulating hot air around the food. The need to check and turn food is reduced. Fan grilling helps to minimise cooking smells in the kitchen and allows you to grill with the oven door closed. With the exception of toast and rare steaks, you can fan grill all the foods you would normally cook under a conventional grill.

The lower part of the oven can be used to cook accompaniments at the same time, e.g. tomatoes and mushrooms with a mixed grill or breakfast.

Dishes prepared in advance such as shepherd's pie, lasagne and au gratins can be heated through and browned on the top using the fan grilling function.

- Turn the function control knob to Fan Grill .
- Turn the thermostat control knob to the required setting **(Select a maximum temperature of 200°C)**.

**NOTE:**
Fan grilling helps to minimise cooking smells in the kitchen and is carried out with the main oven door closed, and with the grill pan handle removed.

**THINGS TO NOTE**
The thermostat control light will glow until the oven has reached the desired temperature and then go OUT. It will then cycle ON and OFF showing that the oven temperature is being maintained.
The indicator windows for selector and oven temperature control will illuminate.
The oven fan and internal oven light will come on.
The control cooling fan will operate after a short time. It will run on after the controls are switched off until the appliance has cooled.

# HINTS AND TIPS

Prepare foods in the same way as for conventional grilling. Brush lean meats and fish lightly with a little oil or butter to keep them moist during cooking.
Most foods should be placed on the grill pan grid in the 'high' position in the grill pan to allow maximum circulation of air around the food. Food such as fish, liver and kidneys may be placed directly onto the trivet in the grill pan, if preferred.
The use of the trivet beneath the grid when grilling fatty foods will help minimise splashing.
Accompaniments such as tomatoes and mushrooms may be placed below the grid when grilling meat, or in a separate dish on a lower shelf.
Foods will cook more quickly the closer they are to the grill element and the higher the temperatures selected. Be prepared to adjust temperature and shelf positions during cooking, if necessary.
Turn food over during cooking, as necessary.
Ensure that ready prepared or cooked chilled dishes, e.g. shepherds pie, moussaka, lasagne, etc., are piping hot throughout before serving.
Be prepared to make adjustments during cooking to suit individual requirements. If thermal grilling on more than one level, it may be necessary to interchange the food on the shelves during cooking.

**COOKING TIMES** - Cooking is more gentle, therefore food generally takes a little longer to cook with fan grilling compared with conventional grilling. One of the advantages is that larger loads can be cooked at the same time.
A general guide to cooking times is given at page 16 but these times may vary slightly depending on the thickness and quantity of food being cooked.

# Using the rotisserie (Lower oven only)

The rotisserie can be used for either spit roasting meat or for kebabs and smaller pieces of meat.
If you want to spit roast a large piece of meat or poultry proceed as follows:

1) Place one of the two prong forks onto the spit and lock it into position with the thumb nut.
2) Skewer the meat or poultry onto the spit and secure onto the fork.
3) Place the second fork onto the spit and skewer it into the meat, then lock it in position with the thumb nut.
4) Place the spit onto the support frame and ensure it turns freely and evenly. If it does not, reposition the meat until it does. If this is not balanced correctly, excessive wear to the motor may result.
5) Place the frame and spit into the oven so that the spit engages fully into the motor in the back of the oven.
6) Remove the spit handle.
7) Place a drip pan on a lower support.
8) Close the oven door and turn the lower oven selector knob to or
9) Turn the thermostat knob to the required temperature.

Should you wish to use the kebab attachments then proceed as follows:

1) Place one of the support discs with 4 elongated slots onto the spit and secure it by locking the thumb nut about 1 1/2 inches from the handle of the spit.
2) Place the disc with the 8 holes onto the spit and secure it in position with the thumb nut (Fig.7). The position of this disc can be decided by judging the distance required against the length of the individual kebab skewers.
3) Place the third disc on the skewer positioning it at the same distance from the centre disc as the first one.
4) Lock it in position with the thumb nut.
5) Prepare the 8 individual kebab skewers and putting the pointed end through one of the holes on the centre disc, lock it in position by placing the other end in an elongated slot in one of the outer discs and turning it.
6) Repeat this operation with each of the 8 skewers.
7) Place the spit onto the frame and check that it turns freely and evenly. If it does not, reposition the weight of the food until it does. If this is not done, excessive wear to the motor may result.
8) Place the frame and spit into the oven so that the spit engages fully into the motor in the back of the oven.
9) Remove the spit handle.
10) Place a drip pan on a lower support.
11) Close the oven door and turn the lower oven selector knob to or
12) Turn the thermostat knob to the required temperature.

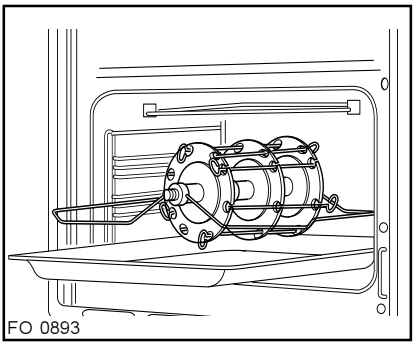



**Fig. 7**

# Hints and Tips about Using the Lower Oven

The lower oven is the smaller of the two ovens. It is heated by two elements in the top and lower of the oven. It is designed for cooking smaller quantities of food. It gives especially good results if used to cook fruit cakes, sweet or savoury flans or quiche.

The lower oven is also ideal for use as a warming compartment to warm dishes and keep food hot. Use a temperature setting of 80°-100°C on the lower oven temperature control knob.

**Things to note**

1. The lower oven thermostat control light will glow until the oven has reached the desired temperature and then go out. It will cycle ON and OFF periodically during cooking showing that temperature is being maintained.
2. The control cooling fan will operate after a time.
3. The lower oven works independently of the top oven.

## HINTS AND TIPS

There should always be at least 2.5 cm (1") between the top of the food and the heating element. This gives the best cooking results and allows room for yeast mixtures to rise, Yorkshire puddings, etc.
When cooking cakes, pastry, scones, bread etc., place the tins or baking trays centrally below element.
Ensure that food is placed centrally on the shelf and there is sufficient room around the baking tray/dish to allow for maximum circulation.
Stand dishes on suitable sized baking trays to prevent spillage onto the oven base and to help reduce cleaning.
The material and finish of the baking tray and dishes will affect the degree of base browning of the food. Enamelware, dark, heavy or non-stick utensils increase base browning. Shiny aluminium or polished steel trays reflect the heat away and give less base browning.

**DO NOT** use the grill pan or meat tin as a baking tray as this will increase base browning of the food.

Because of the smaller cooking space, lower temperatures and shorter cooking times are sometimes required.
For economy, leave the door open for the shortest possible time, particularly when placing food into a preheated oven.

# Cleaning the oven

## Grease filter (Main oven only)

When roasting meat, be sure to install the special grease filter to protect the fan in the rear wall of the oven from fat splashes.

After roasting is completed, remove the grease filter and clean thoroughly with warm soapy water. As it is stainless steel you can safely wash it in the dishwasher.

To remove the grease filter, pull up the protruding tongue and then pull the filter outwards removing it from the rear panel (Fig.8).

**NOTE:** Ensure grease filter is not installed during baking. Should only be installed when cooking fatty foods.

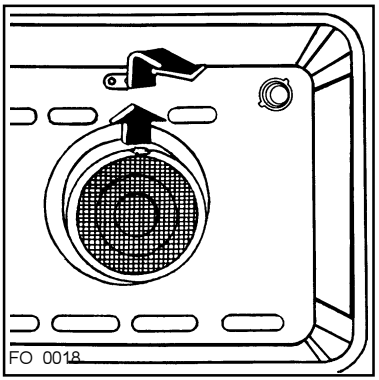


**Fig. 8** FO 0018

## Glass door

This should be cleaned with a soft cloth soaked in warm soapy water. Do not use abrasive scourers or steel wool.

## Shelves and shelf supports

To clean the chrome parts of the oven, soak in warm detergent water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth. Do not use abrasive scourers or steel wool.

## Oven cavity

The enamelled oven cavity is best cleaned whilst the oven is still warm.

It is preferable/advisable to wipe the oven over with a soft cloth soaked in warm soapy water after each use.

However, from time to time it will be necessary to do a more thorough cleaning using a proprietary oven cleaner, do not use aerosol oven cleaners, abrasive scourers or steel wool.

**NOTE:** Do NOT use caustic base oven cleaners.

## Removing the oven shelf supports

Unscrew the ring nuts securing the shelf supports (Fig. 9) and remove the supports after sliding them out of their retaining pins.

**Warning**

Always unplug the appliance before removing the back panel. To remove the back panel use a screwdriver. This is a good opportunity to clean the back of the rear panel.

Wash the panels with very hot water and a detergent using a soft cloth. If the shelf supports or the panels become very soiled, use a standard caustic product specially made for cleaning ovens.

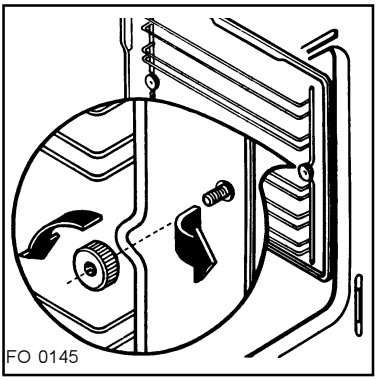


**Fig. 9** FO 0145

# Replacing appliance components

## Replacing Components

Prior to undertaking any maintenance work or replacing the oven light, be sure to disconnect appliance from the electricity supply.

## Replacing The Oven Light

Push in and turn the glass lid anticlockwise (Fig. 10).
Remove the faulty bulb and replace with one which is heat resistant to 300°C.

**Electric bulb: 15W, 240 V, 50 Hz, 300°C, E14.**
These bulbs are available from your local Service Centre.

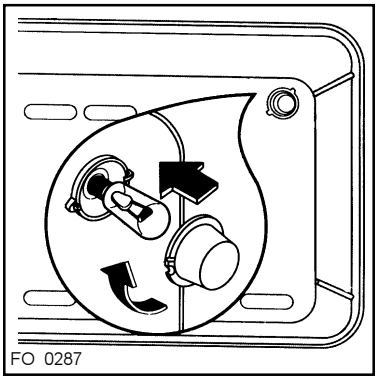



**Fig. 10**

# Care of catalytic liners (Main Oven only)

Catalytic liners destroy splashes of food and fats when the oven temperature is raised to around 220°C. To aid this process it is a good idea to run the oven for an hour or two per week, without food, to ensure continued good performance from the Catalytic liners.

## HINTS AND TIPS

- Manual cleaning of the Catalytic liner is not recommended. Damage will occur if soap impregnated steel wool pads, aerosol cleaners and any other abrasives are used.
- Slight discoloration and polishing of the Catalytic surface may occur in time. This does not affect the Catalytic properties in any way.
- Follow the recommendations below to keep oven soilage to a minimum.

**COOKING TO REDUCE SOILAGE**

Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage. Try cooking to lower temperatures for an increased length of time, you will save energy and often the joint is more tender.
Use minimal, if any, extra oil or fat when roasting meat; potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage.
It is NOT necessary to add water to the meat tin when roasting. The water and the fat juices from the joint create excessive splattering during cooking, even at normal temperatures, as well as causing condensation.
Covering joints during cooking will also prevent splashing onto the interior surfaces; removing the covering for the last 20-30 minutes will allow extra browning, if required. Some large joints and turkeys especially benefit by this method of cooking, allowing the joint to cook through before the outside is overbrowned.
**Do use** the roasting tin. During roasting, the fat from the joint will be contained beneath the trivet and therefore prevent it from splattering onto the 'Catalytic' liner.

# Cleaning the hinged grill

This model has been fitted with a hinged top grill element to enable you to clean the roof of the oven easily .

Before proceeding ensure the oven is isolated from the electricity supply. Then undo the screw which holds the grill in place. (see Fig. 11).

Then gently pull the grill downward to allow access to the oven roof. (see Fig. 12)

Clean the oven roof with a suitable cleaner and wipe dry before replacing the hinged grill element.

Gently push up the grill element into place and firmly screw into place the holding nut.

**NOTE: Ensure the grill holding nut is firmly in place to avoid the grill falling down during operation.**

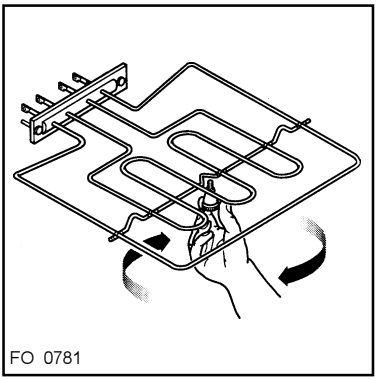


**Fig. 11** FO 0781

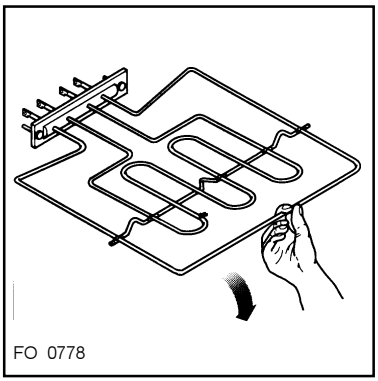


**Fig. 12** FO 0778

# What happens if something goes wrong

## Power cuts

Should the elecricity supply fail for any reason remember to reset the programmer clock to the right time when the power is resumed.

**Important**

If the oven does not turn on when cooking manually, first check that the programmer is not set to automatic - to set it to manual read the relevant instructions.

If this is not the answer then: check that the appliance is connected correctly;

check that the switch from the supply to the appliance is ON;.replace the fuse in the socket, where present, with another of the appropriate rating; check that the fuse in the fuse box is intact.

If after all these checks the appliance still does not work, send for the Service Agents listed at page 27.

# Technical data

Model Number: BDO 770

## Recess dimensions

| | |
|---|---|
| Height | 878 mm |
| Width | 560-570 mm |
| Depth | 550 mm |

## Dimensions of the main oven cavity

| | |
|---|---|
| Height | 325 mm |
| Width | 420 mm |
| Depth | 390 mm |
| Oven Capacity | 53.2 litres |

## Dimensions of the lower oven cavity

| | |
|---|---|
| Heigth | 185 mm |
| Width | 420 mm |
| Depth | 400 mm |
| Oven Capacity | 31 litres |

## Upper oven ratings

| | |
|---|---|
| Top element | 870 W |
| Bottom element | 1,090 W |
| Convection element | 2,175 W |
| Grill element | 1,905 W |
| Double Grill element | 2,775 W |
| Convection Fan | 30 W |
| Oven Light | 15 W |
| Cooling Fan | 25 W |
| Total Rating | 2,815 W |

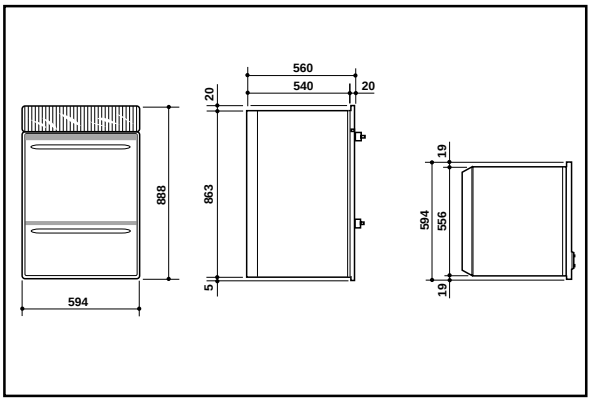
## Lower oven ratings

| | |
|---|---|
| Top element | 870 W |
| Bottom element | 1,090 W |
| Grill element | 1,905 W |
| Double Grill element | 2,775 W |
| Turnspit Motor | 4 W |
| Oven Light | 15 W |
| Total Rating | 2,820 W |
| **Total connected load** | **5,610 W** |

# Building-in

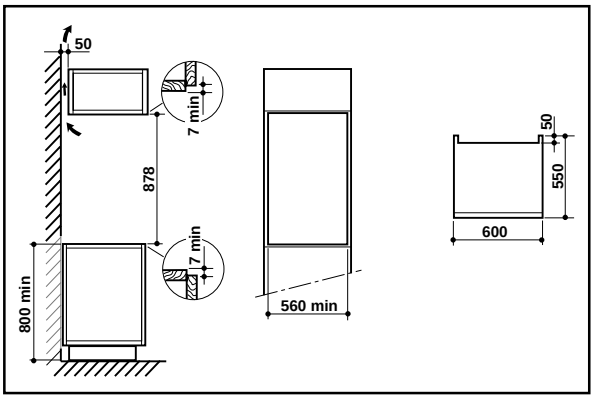
It is important that the dimension and materials of the surround or cabinet into which the oven will be built are correct and that proper arrangements are made for a continuous supply of air to the oven so it does not overheat.

## Dimensions of the recess for building into a kitchen unit (mm). fig.13 & 14.




Dimensions of the oven

**Fig. 13**




Recess required

**Fig.14**

## Securing The Oven To The Cabinet

1. Fit the oven into the cabinet recess,
2. Open the oven door
3. Secure the oven to the kitchen cabinet with six wood screws, which fit the holes provided in the oven frame (fig. 15).

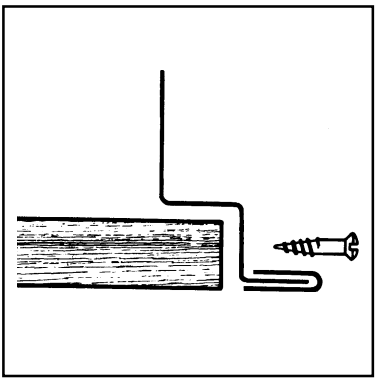


Fig. 15

# Connecting to electricity

The oven is designed to be connected to 230-240 V - 50 Hz electricity supply.
The oven has an easily accessible terminal block which is marked as follows.

| | |
|---|---|
| Letter L | Live terminal |
| Letter N | Neutral terminal |
| ⏚ | Earth |

**THIS OVEN MUST BE EARTHED**
The cable used to connect the oven to the electrical supply must comply to the specifications given below.

| Min. size Cable/flex | Cable / flex type | Fuse |
|---|---|---|
| 4 $mm^2$ | H07 RN-F | 25 A |

It is necessary that you install a double pole switch between the oven and the electricity supply (mains), with a minimum gap of 3mm between the switch contacts and of a type suitable for the required load in compliance with the current rules.

The switch must not break the yellow and green earth cable at any point.

**The manufacturer disclaims any responsibility should these safety instructions not be carried out.**

## The appliance must be earthed

**Important**

After installation and connecting, the cable must be placed so that is cannot at any point reach a temperature more than 50°C above the ambient temperature. Before the appliance is connected check that:
the main fuse and the domestic installation can support the load;
the power supply is properly earthed;
the double pole switch used to connect the appliance to the supply is easily accessible after installation.

# SALES, TECHNICAL, SERVICE AND SPARE PARTS ASSISTANCE

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North Harbour
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Telephone: 09 415 8458
Facsimile: 09 415 8759

***New Zealand** Service and Spare Parts*
For warranty service please contact the retailer where the product was purchased or:

Hagemeyer (NZ) Limited
**Major Appliance Division**
Customer Service (09) 415 3785
Parts and Service (09) 9803714
Facsimile (09) 980 3751

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